



LE PONT DE LA TOUR

Event Menu - Lunch



36D Shad Thames, London SE1 2YE

Menu Guidelines



Parties of up to 14 guests can order from one of the group menus on the day

Parties between 15-30 guests should pre-order from one of the group menus with a table plan

Parties of 31 and above should select one starter, one main course and one dessert for the entire party

All dietary requirements are catered for separately, with prior notice

Pre-orders are due 1 week prior to the event date

We recommend 2-3 canapes per person ahead of a dinner or 6-8 for a standing reception

Kindly note all of the following menus are subject to changes to reflect the seasons and availability of ingredients.



Lunch Set Menu

£50 per person



Jambon de Bayonne, remoulade, dried tomatoes **Kcal 565**

White Jerusalem artichoke soup, sauteed trumpet mushrooms, artichoke crisps (ve) **Kcal 112**

Gem heart salad, dill emulsion, lemon, radish, thyme crouton (v) **Kcal 789**

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Roast crown of chicken, hen of the woods, kale, pommes Lyonnaise, red wine jus **Kcal 681**

Goujonettes of sole, French fries, tartare sauce **Kcal 1892**

Ratatouille Niçoise, spiced tomato fondue, basil, baguette (ve) **Kcal 675**

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Chocolate fondant, coconut ice cream (v) **Kcal 620**

Crème caramel, sauternes raisins (v) **Kcal 647**

Ice creams (v) / Sorbets au Maison (ve) **Kcal 174**

Selection of French Cheeses **£10 SUPPLEMENT** **Kcal 804**



For the Table



Nibbles

Nocellara olives £3.00

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Jersey oysters, mignonette sauce £3.80 each

Ostra regal oysters, mignonette sauce £6.00 each

Crevettes, cocktail sauce £3.00 each

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Kings caviar, sour cream, blinis *prices available on request*

Side Dishes

Summer leaf salad, Dijon vinaigrette £5.00

French fries £6.00

Pommes puree £6.00

Fine beans, shallot butter £6.00

Tomato salad, red onion £6.00

To Finish

Cannele Bordelais x2 £3.00

Salt caramel truffles x4 £5.00

Freshly baked lemon Madeleines x6 £4.00

Blackberry and almond choux buns x4 £3.00



Canapés & Finger Food



Canapés

£3 each, minimum order of 5 each

Olive Tapenade, biscuit salé (ve)

Duxelle de Champignons Sauvages, garlic croutons (ve)

Warm gougères, 24-months Comté

Fried cep and truffle mac and cheese

Croquettes de canard confit, cherry ketchup

Cornish crab tarts

Smoked salmon ballotine and caviar

Brandade de Morue, salted cod, baguette

Poulet cordon bleu, fried chicken croquette, jambon de Bayonne,
gruyère

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Coffee and chocolate gateaux opera

Praline and crème diplomat choux bun

Lemon meringue lollipops

Finger Food

£7 each, minimum order of 5 each

Pork belly sausage roll, red wine apple purée

Chicken, cep and asparagus vol au vent

Chorizo and squid scotch egg, saffron mayonnaise

Thai mackerel slider, chili and coriander relish

Merguez hot dog, pickled cabbage, cucumber and mint

Cep and red onion doughnuts (v)

Fish finger sandwiches, dill emulsion

Spiced cauliflower and chickpea croquettes, mango jam (v)

Please note you can choose up to 6 different canapés and 5 different finger food items



Events Wine List



Sparkling Wines

NV Cremant de Savoie £79

NV Lanson Brut, Champagne £109

NV Laurent Perrier Cuvee
Rose, Champagne £199

White Wines

2022 Bourgogne Blanc, Vallet-Frères £72

2021 Terre Siciliane, Baglio Antico,
Catarrato (skin fermented) £49

2022 Sancerre Pre Semele, Sancerre, Loire
Valley £79

2021 JJ Prum, 'Graacher Himmerreich'
Kabinett, Mosel £95

Red Wines

2020 Sicilia 'La Segreta' Planeta £65

2021 Iona, Pinot Noir Elgin £89

2020 Emiliana, Los Robles Estate, '57
Rocas' Carmenere, Colchagua Valley £59

2016 Rioja Gran Reserva, Luis Canas £119

Rose Wine

2022 Côtes de Provence, Château
Mirabeau 'Azure' £79

